Wine By The Glass

Featured Wines

Benovia, **Pinot Noir**, 2012, Russian River Valley 17
"At Benovia, we embrace the time-honored philosophy that it takes great vineyards and great people to make great wine."

Kupljen, **Pinot Gris**, 2011, Podravje, Slovenia 10
The Kupljen Family has been producing wine since 1836. On the border of Croatia and Hungary, this wine boasts fresh pear and honeycrisp apple balanced by refreshing minerality and round mouthfeel.

Sparkling

Massolino, **Moscato d' Asti**, 2012, Italy 7

Clara C, **Prosecco**, NV, Italy 9

Taltarni, **Brut Rose**, 2010, S. Eastern Australia 12

Piper Heidsieck, **Brut**, NV, Reims, France 16

White

Flora Springs, **Chardonnay**, 2012, Napa Valley 10

Lioco, **Chardonnay**, 2010, Sonoma, California 12

Hafner, **Chardonnay**, 2011, Alexander Valley 13

Echo Bay, **Sauvignon Blanc**, 2013, New Zealand 10

Ladoucette, *Les Deux Tours*, **Sauvignon Blanc**, '12, Loire, France 11

Simonsig, **Chenin Blanc**, 2012, Stellenbosch, South Africa 9

Ferdinand, **Albarino**, 2012, California 12

E. Guigal, **Cotes du Rhone Blanc**, 2012, Rhone, France 10

Torre Zambra, **Pinot Grigio**, 2012, Abruzzo, Italy 9

Blees-Ferber,, **Reisling,** 2012, Mosel, Germany 11

Red

Rickshaw, **Pinot Noir**, 2012, California 11

Alma Rosa, **Pinot Noir**, 2012, Sta. Rita Hills 14

Roth, **Merlot,** 2010, Anderson Valley 13

Dinastia Vivanco, *Crianza*, **Tempranillo**, 2009, Rioja, Spain 12

The Seeker, **Malbec**, 2011, Mendoza, Argentina 9

Bedrock, *Old Vine,* 2013, Sonoma County 12

Vin de Vienne, *Les Cranilles*, **Cotes du Rhone**, 2011, France 11

Ch. Carbonneau, *Sequoia*, **Bordeaux Blend**, 2010, St. Foy-Bordeaux 12

Avalon, **Cabernet Sauvignon**, 2012, Napa Valley 12

Smith & Hook, **Cabernet Sauvignon**, 2012, Central Coast 14

Hall, **Cabernet Sauvignon,** 2011, Napa Valley 17

Select Bottled Beer

Domestic Premium & Craft

Anchor Steam 40th Edition Christmas Ale – San Francisco, CA	7
Avery White Rascal – Boulder, CO	7
Avery Ellie's Brown Ale – Boulder, CO	6
Ballast Point Big Eye IPA – San Diego, CA	6
Ballast Point Yellow Tail – San Diego, CA	6
Bear Republic Racer 5 – Healdsburg, CA	6
Clown Shoes Trampstamp Belgium IPA – Ipswich, MI	7
Flying Dog, Doggie Style Pale Ale – Frederick, MD	6
Flying Dog Raging Bitch Belgian Style IPA – Frederick, MD	6.5
Modern Times Saison Style Ale – San Diego, CA (16oz. can)	8
North Coast Old Rasputin – Fort Bragg, CA	6.5
Pizza Port Chronic Amber Ale – Solana Beach, CA (16oz. can)	8
Shipyard Brewing Co. Pumpkin Ale– Portland, Maine	7
Stone IPA – Escondido, CA	6
Victory Golden Monkey Tripel Ale – Downingtown, PA	7

Imports

Amstel Light – Holland	6
Chimay Blue – Belgium	9
Corona – Mexico	6
Delirium Tremens – Belgium	11
Dry Blackthorn Cider – England	6
Duvel – Belgium	7
Heineken – Holland	7

Large Format

Boulevard Brewing Long Strange Tripel – Kansas City, MI 750ml	24
Coachella Vly Desert Swarm Honey Wit–Thousand Palms, CA 750ml	14
Lost Abbey 10 Commandments – San Marcos, CA 750ml	13
Lost Abbey Serpent's Stout – San Marcos, CA 750ml	13

Anheuser-Busch Budweiser and Bud Light	6

Non-Alcoholic	5

NINE-TEN Specialty Cocktails
$12

Foggy Morning
Bombay Gin, Orange Liqueur, Fennel Bitters, Lemon

Ryes and Fall
Templeton Rye Whiskey, Cognac, Peche de Vigne, Lemon

Harvest Moon
Agavales Tequila, Pama, OJ, Lime

Endless Summer
Sailor Jerry Spiced Rum, Apricot Brandy, Ginger Beer, Lemon

Bon Voyage
Dewars Honey Scotch, Ruby Port, Benedictine, Lemon

Purple Rain
Prosecco, Crème de Violette, Hendricks Gin, Lime

Rick James
Henebery Rye Whiskey, Orange, Honey Simple Syrup, Bitters,
Laphroig Scotch

Tropic Rain
Tito's Vodka, Canton, Coconut simple

Bar Food Menu

Served 3:30pm to 10:00pm

Happy Hour is Monday-Friday, 3:30pm-6:30pm

Hearts of Romaine 10
Tender romaine lettuce, shaved parmesan, white anchovy dressing

Harissa Grilled Shrimp Toast 13
Pickled onions & carrots, radish, serrano chili, cilantro
guacamole, queso fresco

Burrata Cheese Toast 10
Persimmon, crispy speck, ginger apple vinaigrette

Taste of Four Cheeses 18
Condiments and toasted artisan bread

Charcuterie Plate 15
La Quercia Prosciutto, Spicy Coppa, Spanish Chorizo
Condiments and toasted artisan bread

Hamachi Sashimi 16
Marinated baby shiitake mushroom, scallion vinaigrette

Lamb Meatballs 11
Pine nuts, sultanas, san marzano tomato sauce, grilled artisan bread

Butternut Squash & Ricotta Gnocchi 14
Mushrooms, duck confit, brown butter, shaved parmesan

Short Rib Panini 14.50
Aged cheddar, onion marmalade
Fries or mixed greens. Substitute truffle fries, $2

NINE-TEN Burger 15
House-made pickles, lettuce, tomato, mustard aioli.
Fries or mixed greens. Substitute truffle fries, $2

The following items not discounted for Happy Hour:

Side Salmon	8	Add Cheese	2
Side Chicken	7	Add Bacon	3
Side Fries	4	Add Mushrooms	2
Side Truffle Fries	5	Add Avocado	2.5

Half Baked Chocolate Cake
Caramel sauce, choice of whipped cream or vanilla ice cream 9

NINE-TEN Chocolate Truffles
3 pieces or 6 pieces 4/8